

Mexican Chocolate Crinkle Cookies

1 2/3 cups flour
½ cup Dutch-processed cocoa
1T ground cinnamon
1 tsp baking powder
¼ tsp salt
½ cup unsalted butter, softened
1 1/4 cups light brown sugar, packed
2 large eggs
1 tsp vanilla extract
¾ cup confectioners sugar

Whisk together dry ingredients, flour through salt, in a medium bowl and set aside.

Beat butter and brown sugar until light and fluffy, about 3 minutes. Add eggs one at a time, add vanilla and continue mixing until well combined. Reduce speed and add dry ingredients.

Beat until well combined. Form dough into a disk, wrap in plastic wrap and chill for at least 2 hrs.

Preheat oven to 350 degrees. Line baking sheets with parchment paper. Scoop rounded tablespoons of dough into balls. Roll in confectioners sugar to coat heavily. Place 2 inches apart on baking sheet and bake until crackly and puffed but soft in center, about 10 minutes.

Cool in wire racks.